



DOUGH MIXER AM(E)-20

Capacity: 10 kg of flour.



DYNAMIC PREPARATION
SPIRAL DOUGH MIXERS



SALES DESCRIPTION

- ✓ Commercial spiral dough mixer with 22 l bowl.
- ✓ 1 or 2 speed appliances available.
- ✓ Built-in timer.
- ✓ AM: fixed head and bowl.
- ✓ AME: removable bowl and liftable head.

Spiral dough mixer specially indicated for hard dough like pizza or bread.

- ✓ Scratch resistant paint finishing structure for extremely easy cleaning.
- ✓ All parts in contact with food are entirely made of stainless steel (bowl, spiral and rod).
- ✓ Equipped with timer.
- ✓ Wheels with brake included.

INCLUDES

- ✓ 1 or 2-speed appliance.
- ✓ Fixed head and bowl (AM) or liftable head and removable bowl (AME).
- ✓ Wheels with brake.

SPECIFICATIONS

Bowl capacity: 22 l
Capacity per operation: 4 - 16 kg
Capacity in flour (50% water): 10 kg

Loading

- ✓ Three phase (1v): 750 W
 - ✓ Single Phase (1v): 750 W
 - ✓ 2v: 750 W / 1100 W
- Bowl dimensions: 360 mm x 210 mm

External dimensions (W x D x H)

- ✓ Width: 385 mm
 - ✓ Depth: 670 mm
 - ✓ Height: 725 mm
- Net weight: 69 kg
IP Protection grade: 55
Crated dimensions
420 x 740 x 780 mm
Gross weight: 75 kg

AVAILABLE MODELS

5501220	Dough Mixer AM-20 230/50/1
5501221	Dough Mixer AM-20 400/50-60/3
5501227	Dough Mixer AM-20 220/60/1
5501222	Dough Mixer AM-20 2V 400/50/3
5501223	Dough Mixer AME-20 230/50/1
5501225	Dough Mixer AME-20 2V 400/50/3

* Ask for special versions availability



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Project

Date

Item

Qty

Approved

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